

Private Dining Menu

Create your own experience

Select from the list:



2 Starters



2 Main Courses



2 Desserts

£36 per person





Starters

Lentil Soup
Potato & Leek Soup
Smoked Salmon & Prawn Marie Rose
Brussels Pâté, Plum & Apple Chutney and Toasted Brioche
Haggis & Clapshot Stack with Pepper Sauce
Grilled Goats Cheese with Crisp Crouton, Caramelised Onion Compote & Herb Dressing
Fanned Galia Melon with Seasonal Berries & Raspberry Sorbet
Chicken Fillet Goujons & Spiced Mayonnaise



Main Courses

Sundried Tomato Arancini with a Rocket & Basil Dressing and Carrot Puree
Haggis Stuffed Chicken Breast with Peppercorn Sauce
Roast Beef with Yorkshire Pudding, Served with a Rich Gravy
Grilled Salmon Fillet with Smoked Haddock & Leek Cream Sauce
Pan Fried Fillets of Seabass Served with Parmentier Potatoes,
Tenderstem Broccoli & a Chorizo Butter Sauce

All mains courses are served with the Chef's selection of Potatoes & Vegetables



Desserts

Mini Trio of Desserts
Homemade Sticky Toffee Pudding
Vanilla Ice Cream, Tuile Biscuit & Raspberry Coulis
Apple Crumble with Ice Cream
Chocolate Fudge Cake with Ice Cream
Eton Mess

White Linen, Cake Table, base plus Knife and floral centrepieces are included in use of hall

Planning your Event

Our duty managers are available inhouse daily to discuss your event, whether it a private celebration or corporate. Tailor your day to suit you.

To book a showaround and appointment, please call 01475 723 316.

